

CLEAN VERSION OF AMENDMENTS

IN THE CLAIMS

Please cancel claim 3.

Please amend claims 1, 2, 5, 12, 14, 16 and 19 to read as follows:

Sub D1
1. Impregnated salts comprising at least one salt of one or more carboxylic acids, selected from the group consisting of formic acid, acetic acid, propionic acid, amino acids, oxo acids and mineral acids, which salt has been impregnated with from 0.5 to 30% by weight, based on the carboxylic acid salt, of at least one carboxylic acid that is liquid or becomes liquid at a temperature of 40°C or below, also selected from the group consisting of formic acid, acetic acid, propionic acid, amino acids, hydroxy carboxylic acids, oxo acids and mineral acids.

2. Impregnated salts as claimed in claim 1, comprising at least one salt of a carboxylic acid selected from the group consisting of formic acid, acetic acid and propionic acid, which salt has been impregnated with at least one carboxylic acid, also selected from the group consisting of formic acid, acetic acid and propionic acid.

Sub D2
5. Impregnated salts as claimed in claim 1, wherein the impregnated salts comprise at least one salt selected from the group of ammonium, potassium, sodium, lithium, magnesium or calcium salts.

Sub D3
C 3
12. A process for producing impregnated salts as claimed in claim 1, which comprises impregnating at least one salt of a carboxylic acid or of a mixture of carboxylic acids selected from the group consisting of formic acid, acetic acid,

sub D3
C3
propionic acid, amino acids, oxo acids and mineral acids, with at least one carboxylic acid that is liquid or becomes liquid at a temperature of 40 °C or below and is also selected from the group consisting of formic acid, acetic acid, propionic acid, amino acids, hydroxy carboxylic acids, oxo acids and mineral acids, until the concentration is 30% by weight based on the carboxylic acid salt.

sub D4
C4
14. A process for producing a preservative, which comprises mixing impregnated salts as claimed in claim 1 with one or more carriers and/or formulation auxiliaries, and agglomerating with or without the addition of at least one binder.

sub D5
C5
16. A process for preserving human and animal food, wherein the impregnated salts as claimed in claim 1, or the preservatives are added to the human or animal food.

sub D6
C6
19. A preservative as claimed in claim 18, wherein the protective agent is selected from the group consisting of citric acid, fumaric acid, succinic acid, adipic acid, benzoic acid and their salts.
